



The City of Greenville, South Carolina
Public Notice

To: Property Owners, Owners of property located within 300 feet of the following Applications, and Neighborhood Association Representatives
From: Planning & Development Division
Subject: Conditional Use Applications for Administrative Review
Date: May 11, 2016

The following applications are currently under review by the Planning & Development Division:

- A. CU 16-306.** Application by MJCC of Clemson LLC dba "Moe Joe Coffee and Music House" for a Conditional Use Permit to operate a restaurant until 2 AM at **20 S Main St**, in the C-4, Central Business District (TM# 0001000300400)
- B. CU 16-310.** Application by STBT Acquisition SIP LLC dba "SIP Tasting Room and Rooftop Lounge" for a Conditional Use Permit to operate a bar until 2 AM at **103 N Main St, Suite 400 (rooftop)**, in the C-4, Central Business District (TM# 0001000100600)
- C. CU 16-312.** Application by STBT Acquisition TGR LLC dba "The Green Room" for a Conditional Use Permit to operate a restaurant and bar until 2 AM at **116 N Main St**, in the C-4, Central Business District (TM# 0001000600301)
- D. CU 16-313.** Application by MB Upstate Hospitality LLC dba "Big Mike's" for a Conditional Use Permit to operate a bar / nightclub until 2 AM at **1243 S Pleasantburg Dr**, in a C-3 Regional Commercial District (TM# M015030200600)
- E. CU 16-314.** Application by Joe Clarke with "Vault & Vator" for a Conditional Use Permit to establish a bar operating until 2 AM at **655 S Main St, Suite 100**, in the C-4, Central Business District (TM# 0089000101100)

You are invited to review documents relating to the applications on file in the Planning and Development office on the 5th floor of City Hall, 206 South Main Street, Greenville, between 8:00 AM and 5:00 PM, Monday through Friday. Some documents may also be reviewed online at www.greenvillesc.gov/1182/Conditional-Use-Submissions. For assistance, call the office at 864.467.4476.

A public comment period for these applications is open for 15 calendar days from the date of this letter. Written comments may be submitted to:

City of Greenville
Planning & Development
PO Box 2207
Greenville, SC 29602

Fax: 864.467.4510
Email: planning@greenvillesc.gov

Please reference the application number and include your name, address, and contact information on all correspondence. Comments received prior to a decision will be made part of the public record.

The Administrator will make a decision as to whether the request conforms, or does not conform, to the criteria enumerated in the application and found in Section 19-2.3.6 of the City Code. If a request is granted, conditions of approval may be included in order to address any related impacts of the use. Upon approval, Staff will prepare a Conditional Use Permit which shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Notice of the Decision will be posted to www.greenvillesc.gov/1182/Conditional-Use-Submissions. Anyone having a substantial interest affected by the Decision may appeal by filing a written notice and application form to the City of Greenville Board of Zoning Appeals within ten (10) business days of the date of the Decision.

Application # <u>CU 16-310</u>	Fees Paid _____
Date Received: <u>5/9/16</u>	Accepted by <u>NJS</u>
Date deemed complete _____	App Deny Conditions _____



APPLICATION FOR CONDITIONAL USE CITY OF GREENVILLE, SOUTH CAROLINA

STBT Acquisition

APPLICANT / PERMITTEE: SIP Tasting Room & Rooftop Lounge SIP LLC.
*Operator of the proposed use; Name Title / Organization
 permit may be limited to this entity: Restaurant & Bar

APPLICANT'S REPRESENTATIVE: Missy Lellis Global Consultants & Taxpayer Services Inc
(Optional) Name Title / Organization

MAILING ADDRESS: 139 Grace Dr. Easley SC 29640
 PHONE: 804-551-2609 EMAIL: Missy@gbc301.com

PROPERTY OWNER: RealServ Property
 MAILING ADDRESS: 18 E. N. St. Greenville SC 29601
 PHONE: 804-230-7139 EMAIL: Missy@gbc301.com

PROPERTY INFORMATION

STREET ADDRESS: 103 N. Street Greenville SC 29601
 TAX PARCEL # 000000000 ACREAGE: _____ ZONING DESIGNATION: C4

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE: This is a Bar and is open till 2am

INSTRUCTIONS

1. The application and fee, made payable to the City of Greenville, must be submitted to the planning and development office during normal business hours.
2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a conditional use). See also *Section 19-2.3.6, Conditional Use Permit*, for additional information. You may attach a separate sheet addressing these questions.
3. For conditional use requests for nightclubs/bars, event venues, or businesses operating after midnight, the applicant must also submit the Zoning Compliance Application for Establishments Serving Beer, Wine, or Liquor.

4. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

5. You must attach the required application fee: \$250.00

6. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to routing the application for staff review. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant and advise them to withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is _____ or is not _____ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

W. Melissa Selles POA.

APPLICANT SIGNATURE

5/9/16

DATE

[Signature]

PROPERTY OWNER SIGNATURE

5/9/16

DATE

Applicant Response To
Section 19-2.3.6(D), Standards – Conditional Use Permit

(You may attach a separate sheet)

1. Describe the ways in which the proposal complies with the goals, policies, and standards of the ordinance and, in particular, with the standards of **Section 19-4.3, Use Specific Standards**.

Complies with Previous ownership.

2. Describe the ways in which the infrastructure (roads, potable water, sewerage, schools, parks, police, fire, and emergency facilities) capacity is adequate to serve the proposed conditional use.

Existing Building & Business Change of ownership.



city of greenville

Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name JP Testing Room & Rooftop Lounge Phone 864-1621-8245

Mailing Address 103 N. Main St. Greenville SC 29601

Email Missy@gbc301.com

Signature of Applicant [Signature] Date 5/9/14

Property Owner

Name Reaserv Property Advisors Phone 864-230-7139

Mailing Address 1 18 E. N. St. Greenville SC 29601

Email Missy@gbc301.com

Signature of Property Owner [Signature] Date 5/9/14

Property Information

Address 103 N. Main St. Greenville SC 29601 Ste. 4

TMS# 000100000000 Zoning District Designation C4

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

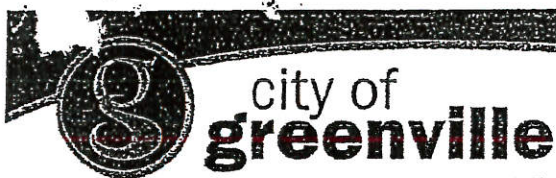
1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abi-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met



city of greenville

Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.

This Location has been opened previously
under same name. Change of ownership.
Hours will remain 11am - 2am

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.

This location is continue existing use.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

Refer to Security Protocol.
Notee will be occupied consistently
with previous ownership.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections
Business Licensing
Economic Development
Public Information and Events

Police
Fire
Planning
Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

SIP Tasting Room and Rooftop Lounge

Phone: 864-621-8245

Operation Plan

- Type of Business is Restaurant/Bar
- Hours of operation are Monday through Sunday 11:00am through 2:00am.
- Staffing Schedule will Monday Through Sunday 3:00pm through 2:00am.
- Kitchen Equipment Schedule; 11:00am-2:00Am
- Menu and Hours of Food Service; See Attached Menu
- Parking for Customers and Employees; In Parking Garage or Street
- Type of Entertainment and Duration; None
- Closing/" Last Call" Procedures; 1:30am

Security Procedures

- Number and Type of Designated Security staff; one person at Door Checking ID
- Specific Duties/Responsibility of staff; Cook-Kitchen, cleaning. Bartender-Serving alcohol and checking customer's ID. Waitress-Serving Alcohol and checking customer's ID
- Entry/Exit/Re-Entry Procedures; Front Door, will attach seating and Life Safety Plan
- Crowd Management; Uniform Security
- Crime Prevention through Environmental Design; Building Secured by alarm and secured by Greenville County Police Department. ID Check to avoid and kind of serving to underage drinking

Business Plan

- Projected Revenue: % Alcohol Vs. Food sales; Alcohol 38% and Food 32%
Fees for Entry / Membership/Entertainment No Fee's
- Status of City Business License Application; Submitted and pending approval based on the results of this application
- Status of SCDHEC 'Retail Food Establishment' Permit; applied and awaiting inspection approval
- Status of ABL-901 Application to SC Dept. Of Revenue – Applies For
- Provided Documents for sled; See Attached



Wine By The Glass

Bubbles

Avisi Prosecco	Italy	8
Lamarca Prosecco	Italy	8
Taittinger Brut Champagne	Champagne	18

White Wine

Folie a Deux Chardonnay	Russian River	10
William Hill Chardonnay	Central Coast	8
Joel Gott Un-Oaked Chardonnay	California	11
Annalisa Pinot Grigio	Italy	8
J Lohr Bay Mist Riesling	Arroyo Seco	8
Kim Crawford Sauvignon Blanc	New Zealand	10
Luna Mater Frascati White Blend	Italy	12

Red Wine

Franciscan Cabernet Sauvignon	Napa	12
Hidden Crush Cabernet Sauvignon	Central Coast	8
North by Northwest Red Blend	Washington	10
J. Lohr Falcon's Perch Pinot Noir	Monterey	9
Napa Cellars Pinot Noir	Napa	12
Dona Paula Estate Malbec	Argentina	11
Frei Bros Reserve Merlot	California	10
Vinaceous Snake Charmer Shiraz	Australia	8
Campo di Majoli Tezza Italian Blend	Veneto	9

Port

Fonsecca 10 year Port	Portugal	10
Taylor Fladgate 20 year Port	Portugal	16

Hand Crafted Infusions

Vodka, Tequila, or Bourbon - 9
Dark Corner Moonshine - 10

Draft Beer

Bells Seasonal - 6	Hoegaarden - 6
Blue Point Seasonal - 6	Quest - 6
Goose Island Honker's Ale - 5	Stone IPA - 6
Goose Island IPA - 5	Stella Artois - 5
Goose Island 312 - 5	Stella Cidre - 5

Bottle Beer

Anderson Valley Seasonal - 6	Magners Irish Cider - 5
Augustiner Helles - 5	Michelob Ultra (16oz) - 5
Bartender Special - 6	Newcastle (16oz) - 6
Bud Light (16oz) - 5	Quest Cans - 6
Budweiser (16oz) - 5	Rampant IPA - 5
Celt Cider - 6	Schneider Weiss - 7
Fat Tire - 5	Shocktop - 5
Guinness (16oz) - 6	Southern Tier 2X Stout - 6
Kaliber NA - 4	Three Heads Brewing - 6
Kona Longboard (16oz) - 6	Westbrook IPA - 5
Magic Hat #9 - 5	

Sip Sangria (Changes Daily)

Glass - 8 Tableside - 65 (12 servings)

New Zealand White

A refreshing delight made from crisp New Zealand Sauvignon Blanc, mangoes and kiwis. Perfect for summer!

Spanish Red

A classic red sangria made from dry Spanish red wine, and fresh limes, lemons and oranges. Balanced and complex, with just the right amount of sweetness.

French Rose

Strawberries and blackberries are combined with a dry rhone wine to create a sangria that is complex, flavorful, fruity, sweet and refreshing.

Nibbles

The Tasting Room - 24

A taste of beef bresola, prosciutto de San Daniele, sweet coppa cured meats, and Dubliner Stout, Bucheron and Red Leicester cheeses, fresh seasonal fruit, hummus with crostini and pita wedges

Hummus Tasting - 11

Roasted tomato hummus, black bean hummus, traditional hummus varieties served with pita wedges and raw vegetables

Smoked Turkey and Brie - 10

Smoked turkey, green tomato, Brie, Bucheron, arugula and apple cider vinaigrette on grilled artisan bread

Bruschetta with Goat Cheese - 12

Herbed Goat cheese spread atop of roasted tomato crostinis with garlic, onions, parsley, and tomatoes tossed together with balsamic vinegar and extra virgin olive oil

Pimento Cheese - 11

Spicy southern cheese spread spiked with roasted jalapenos served with warm pita wedges

Breads and Spreads - 8

Goat Cheese, Figs and Local Honey
Pimento Cheese, Prosciutto, and Roasted Tomato
Smoked Gouda, Bacon, and Sriracha

Assorted Truffles 3 for \$9

SIP

TASTING ROOM & ROOFTOP LOUNGE

Bubbles

Armand de Brignac Brut Gold	Champagne	350
Armand de Brignac Rose	Champagne	500
Avisi Prosecco	Italy	28
Bollinger Special Cuvee	Champagne	129
Cristal	Champagne	300
Dom Pérignon	Champagne	250
Duval-Leroy Brut	Champagne	105
Duval-Leroy Femme de Champagne	Champagne	190
Duval-Leroy Lady Rose Sec 375ml	Champagne	44
Duval-Leroy Rose Brut	France	119
Juve Camps Familia Brut Reserva	Spain	36
Moët Ice Impérial	France	44
Lamarca Prosecco	Italy	28
Luc Belaire Rose	France	65
Ruinart Blanc de Blancs	Champagne	95
Taittinger Nocturne Sec	Champagne	145
Veuve Clicquot	Champagne	85
Veuve Clicquot Magnum	Champagne	180

Chardonnay

Biltmore Reserve North Carolina	Asheville, NC	30
Brea by Chris Brockway (Broc)	Central Coast	32
Luli	Santa Lucia	43
Meiomi	California	36
Sbragia Home Ranch	Dry Creek	55
Solena Elven Glade Vineyard	Willamette Valley	88
Starmont by Merryvale	Carneros	38
Verget 1er Cru Chablis	Chablis, France	77

Interesting White

Bertani Sereole	Italy	28
Bodegas Avanthia Godello	Spain	55
Dariouh Signature Viognier	Napa	83
Domaine Couron Viognier	Rhone	28
Huber Alte Setzen Gruner Veltliner	Austria	64
Maculan Pino & Toi	Veneto	30
Massena Surly Muse Viognier	Barossa Valley	59
Protos Verdejo	Rueda	35
Zaca Mesa Roussane	Santa Ynez	45

Pinot Grigio

Borgo Conventi Pinot Grigio	Friuli, Italy	32
Chehalem Three Vineyards	Willamette Valley	38
King Estate Pinot Gris	Oregon	41
Terlato Pinot Grigio	Russian River Vly	35

Riesling

Selbach Riesling	Mosel, Germany	31
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Rose

Robert Sinskey Vin Gris of Pinot Noir	Carneros	51
Saved Magic Maker	California	30

Sauvignon Blanc

Bidoli	Italy	30
Michel Redde Pouilly Fume	Loire	45
Rosignole Sancerre	Loire	38
Trinchero Mary's Vineyard	Napa	32

Cabernet Sauvignon

Almaviva	Chile	180
Benziger Tribute	Sonoma	131
Brea by Chris Brockway (Broc)	California	32
Edict Proprietary Red	Napa Valley	110
Hayes Valley	Central Coast, CA	32
Hesperian (50 Cases Produced)	Napa Valley	110
Lancaster Estate	Alexander Valley	135
Leviathan	California	58
Louis Martini	Alexander Valley	58
Pietra Santa Signature Collection 2007	Cienega Valley, CA	68
Planeta Burdese	Sicily	86
Terra Valentine	Spring Mountain	80

Interesting Red

Agricola Punica "Barrua" Carignan Blend	Sardinia	104
Broc Carignan	Alexander Valley	48
Chateau de la Chaize Brouilly	Beaujolais	36
Dom. Chateaumar Chateaneuf du Pape	Rhone	69
Domaine du Grangeon Chatus	Langudoc	45
Domaine Savoye Morgon "Cote du Py"	Beaujolais	37
Owen Roe "The Keeper" Cabernet Franc	Columbia Valley	42
Shatter Grenache by David Phinney	France	41
St. Cosme Gigondas Grenache	Rhone	83
Yorkville Cellars Petit Verdot	Mendocino	53

Italian/Spanish

"COS" Frappato	Sicily	62
Albe Barolo (Nebbiolo)	Barolo	60
Bertani Amarone Villa Arvedi	Valpolicella	102
Muga Rioja	Rioja	49
Nardi Brunello di Montalcino 2007(Sangiovese)	Tuscany	112
Tenuta Luce Della Vite (Sangiovese)	Tuscany	116

Malbec/Merlot

Cantaea Malbec	Argentina	42
Gascon Colosal Malbec	Mendocino	30
Hourglass Bluevine Estate Merlot	Napa Valley	105

Pinot Noir

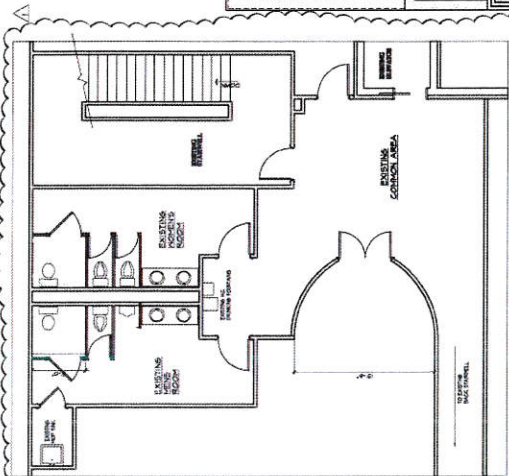
Adelsheim Willamette Valley	Willamette Valley	60
Bethel Heights Casteel Reserve	Willamette Valley	101
Chehalem Three Vineyards	Willamette Valley	48
"Le Roi" by DeLoach	Sonoma Coast	32
Louis Jadot Gevrey-Chambertain	Burgundy	124
Lync by Etude	Santa Barbara Co.	36
Maggy Hawk Vineyards "Hawkster"	Anderson Valley	113
Pisoni Vineyards Lucia	Santa Lucia	82
Sass Oregon	Willamette Valley	46
Terrapin Cellars	Willamette Valley	43
Vincent Girardin "Las Vieles Vignes" Volnay	Burgundy	84
Wilkenzie Estate "Gisele"	Willamette Valley	44
Z. Alexander Brown Uncaged (Zac Brown)	Russian River Vly	34

Syrah/Zinfandel

Gallo by Gina Gallo (Zinfandel)	Dry Creek Valley	66
Langmeil Three Gardens	Barossa	43
Sexual Chocolate	California	55
St. Emiliana Coyam	Chile	63
Terrunyo Syrah "Block 34" 2007	Chile	74

2013

CREW 13
 Matt Parker AIA
 544.333.0331
 544.333.0331
 544.333.0331



4th Floor - Roof Top
 (Revised Plan)

REV1	5.6.10
REV2	
REV3	
REV4	

SIP - Wine Bar
 103 N Main St. 4th Floor, Greenville, SC

Scale
 1/4" = 1'-0"
 1/8" = 1'-0"
 1/16" = 1'-0"

